

Amendments to the Claims:

This listing of claims replaces all prior versions, and listings, of claims in the application:

1. (currently amended) A quinoa fruit protein concentrate having a protein content of at least about 50 wt % on a dry weight basis.
2. (currently amended) The quinoa fruit protein concentrate of claim 1 wherein said protein content is at least about 70 wt % on a dry weight basis.
3. (currently amended) The quinoa fruit protein concentrate of claim 1 wherein said protein content is at least about 90 wt % on a dry weight basis.
4. (currently amended) The quinoa fruit protein concentrate of claim 1 which is in dry powdered form.
5. (currently amended) A method of processing quinoa grain to isolate protein comprising the steps of:
 - [[a)]] comminuting or milling the quinoa ~~grain~~, grain;
 - separating the embryo-rich fraction from the perisperm-rich fraction of the comminuted quinoa grain;
 - [[b)]] extracting the oil from the embryo-rich fraction of the comminuted quinoa grain
 - ~~preparation of step (a)~~ leaving defatted quinoa, quinoa;
 - [[c)]] extracting the protein from the defatted quinoa [[in]] using an alkaline solution to solubilize the protein in the defatted quinoa;
 - [[e)]] separating solubilized protein in the alkaline solution ~~leaving starch and fiber,~~ from the insoluble fiber of the defatted quinoa; and
 - [[f)]] drying the ~~solubilized~~ separated protein, whereby a quinoa protein concentrate containing at least about 50 wt% protein is obtained.

6. (currently amended) The method of claim 5 further comprising a step of purifying the protein by isoelectric precipitation at ~~an appropriate pH~~ a pH of about 3.0 to about 6.5 after ~~step (e)~~ the step of separating solubilized protein but before the step of drying the separated protein ~~step (f)~~.
7. (currently amended) The method of claim 5 wherein the pH of ~~step (e)~~ the resulting alkaline solution having the solubilized protein is in the range of about 8.0 - 12.0.
8. (currently amended) The method of claim 5 wherein the oil extraction ~~in step (2)~~ is carried out by a nonpolar solvent or a ~~mechanical means~~ mechanical process.

Claims 9-19 (canceled)

20. (new) The method according to claim 5 wherein the step of separating the embryo-rich fraction from the perisperm-rich fraction of the comminuted quinoa grain is performed by a technique selected from the group consisting of sieving, aspiration, air classification and vibration.
21. (new) The method according to claim 5 further comprising the step of collecting the perisperm-rich fraction from the step of separating the embryo-rich fraction from the perisperm-rich fraction of the comminuted quinoa grain, whereby a quinoa starch product is obtained.
22. (new) The method according to claim 5 further comprising the step of collecting the extracted quinoa oil from the oil extraction step, whereby a quinoa oil product is obtained.
23. (new) The method according to claim 5 further comprising the steps of:

collecting the insoluble fiber from the protein separation step; and

neutralizing the collected fiber, whereby a quinoa fiber product is obtained.

24. (new) The method according to claim 5 further comprising the step of neutralizing the separated protein prior to the drying step.

25. (new) The method according to claim 5 further comprising the steps of:

precipitating the separated protein;

isolating the precipitated protein from the supernatant; and

neutralizing the precipitated protein prior to the drying step.

26. (new) A method of processing quinoa grain to isolate protein comprising the steps of:

milling the quinoa grain;

extracting the oil from the flaked quinoa leaving defatted quinoa;

comminuting the defatted quinoa;

extracting the protein from the defatted quinoa using an alkaline solution to

solubilize the protein in the defatted quinoa;

separating solubilized protein from the insoluble fiber of the defatted quinoa; and

drying the separated protein, whereby a quinoa protein concentrate containing at least about 50 wt% protein is obtained.

27. (new) The method according to claim 26 further comprising the step of:

neutralizing the separated fiber, whereby a quinoa starch/fiber product is obtained; and

separating the quinoa starch from the quinoa fiber in the quinoa starch/fiber product.

28. (new) The method according to claim 26 further comprising the step of collecting the extracted quinoa oil, whereby a quinoa oil product is obtained.
29. (new) The method according to claim 26 further comprising the step of neutralizing the separated protein prior to the drying step.
30. (new) The method according to claim 26 further comprising the steps of:
- precipitating the separated protein;
 - isolating the precipitated protein from the supernatant; and
 - neutralizing the isolated protein prior to the drying step.
31. (new) A method of processing quinoa grain to isolate protein comprising the steps of:
- comminuting the quinoa grain;
 - extracting the oil from the comminuted quinoa grain leaving defatted quinoa;
 - extracting the protein from the defatted quinoa using an alkaline solution to solubilize the protein in the defatted quinoa;
 - separating solubilized protein from the insoluble fiber of the defatted quinoa;
 - neutralizing the separated fiber, whereby a quinoa starch/fiber product is obtained; and
 - drying the separated protein, whereby a quinoa protein concentrate containing at least about 50 wt% protein is obtained.
32. (new) The method according to claim 31 further comprising the step of separating the quinoa starch from the quinoa fiber in the quinoa starch/fiber product.
33. (new) The method according to claim 31 further comprising the step of comminuting the defatted quinoa prior to the protein extraction step.

34. (new) The method according to claim 31 further comprising the step of collecting the extracted quinoa oil, whereby a quinoa oil product is obtained.
35. (new) The method according to claim 31 further comprising the step of removing the outer pericarp prior to the comminuting the quinoa grain.